



銀座

セイント・ジェームズ

GINZA

ST. JAMES'S

COCKTAIL INNOVATIONS

Bubbles

16

beefeater 24 | yuzushu | briottet
lychee | rose | cloudy apple

Geisha

15

haku vodka | italicus rosolio bergamot
| ginger lemongrass | lime | london
essence | white peach jasmine
crafted soda

Köhi Espresso

14

aluna coconut | mozart dark chocolate
| briottet hibiscus | espresso | almond

Chitaki Dragon

18

chita single grain | peach bitters |
benedictine | tangerine | umeshu

Lady Les

14

grey goose citron | cardamom | lime
| cranberry | grapefruit bitters

Patron Paloma

16.5

patron sliver | two keys pink
grapefruit soda | tajin spice

Ginza Sour

15

roku gin | chartreuse | miracle bitters
| lemon | mango

Mezcal Negroni

16

koch espadine | martini reserva rubina
| campari | dark chocolate bitters

Tokyo Buzz

15

four roses maple infused bourbon |
electric bitters | coriander bitters |
beetroot | lemon

Love Tug

14

roku gin | kwai feh | elderflower |
lemon | white grape | cloudy apple |
litchi

Rum Manhattan

23

santa teresa 1796 | lillet rouge | cherry
bitters | bourbon cherries

Smoked Martini

23

chilled chase oak smoked vodka |
belsazar vermouth dry | sesame oil |
smoked salmon

Suntoki Awa 15

toki blended whisky | basil | white pepper | matcha green | hibiscus | egg white

New Fashioned 27

hakushu single malt | sling dark chocolate bitters | tonka bean | applewood smoke

Sake Spritz 15

whispering angel rose | futusushu sake | st.germaine | cardamom syrup | kombucha egg white foam

Japanese Hustler 13.5

bombay sapphires | mandarin | napoleon | lychee | passion fruit | yuzushu | simple syrup

Rye Trail 18.5

ragtime rye | martini reserve rubina vermouth | barley sochu | shiso bitters

Kamakura 16

matcha tea infused roku gin | jasmine green tea curry cordial | briottet cactus pimento prickly pear | lemon | yuzu jam

ZERO PROOF

Matcha Mitch 8

matcha tea | basil | lemon | elderflower | egg white | cloudy apple

Free Spirit 10

sipsmith free glider 0% 50ml & london essence pomelo & pepper tonic water

Two Keys 5

Pink Grapefruit Soda 20cl

Jarr 7

Passion Fruit Kombucha 24cl

RUM

Havana Club 3 40%	10
Havana Club 7 40%	11
Havana Cuban Spiced 40%	11
Rhum J.M. 50%	12
Angostura Reserve 37.5%	11
Bacardi Carta Negra 40%	11
Bacardi Ocho 40%	14
Aluna Coconut 37.5%	11
Santa Teresa 1796 40%	20
El Dorado 21 40%	40

VODKA

Haku Vodka 40%	11
Nikka Coffey 40%	15
Konik's Tail 40%	14
Absolut Elyx 42.3%	13
Grey Goose 40%	14
Grey Goose Le Citron 40%	14

TEQUILA

Olmecca Reposado 38%	11
Olmecca Altos 38%	13
Herradura Anejo 40%	20
Patron Silver 40%	15
Patron Reposado 40%	18
Patron Anejo 40%	23
Patron Platinum 40%	120
Koch Mezcal 47%	12

All spirits are served in 50ml quantities. 25ml available on request. A discretionary 12.5% service charge will be added to your bill.

WHISKY

Hatozaki Blended 40%	15
Hatozaki Pure Malt 46%	16
Nikka Days 40%	15
Nikka Coffey Malt 45%	20
Nikka Coffey Grain 45%	15
Macallan 12 Sherry Oak 40%	24
Nikka Miyagikyo Single Malt 45%	35
Laphroaig 10 40%	15
The Glenlivet 12 40%	15
Jameson Black Barrel 40%	15
Yoichi Single Malt 45%	40
Four Roses Bourbon 40 %	10
Woodford Reserve 43.2%	12
Four Roses Small Batch 40%	12
Ragtime Rye 45.2%	14

SUNTORY SELECTION

Suntory Toki 43%	17.5
The Chita 43%	15
Yamazaki 12 43%	60
Yamazaki 18 43%	140
The Hakushu Distiller's Reserve 43%	24
Hakushu 12 43%	47
Hibiki Japanese Harmony 43%	30
Hibiki 21 43%	230

GIN

Roku 40%	12
Ki No Bi 45.7%	16
Jinzu 41.3%	14
Salcombe Start Point 44%	11
Monkey 47 47%	18
Beefeater 24 45%	11
Plymouth Sloe 26%	11
Bombay Sapphire 40%	11
Malfy Gin Rosa 40%	13

COGNAC / ARMAGNAC

Martell vs 40%	12
Martell Cordon Bleu 40%	40
Hennessy xo 40%	50
Courvoisier xo 40%	30
Courvoisier vsop 40%	15
Chateau de Laubade VSOP Bas Armagnac 40%	50

BEER

Sapporo Premium 4.7%	6
Kome Biru Pale Ale Japanese rice craft beer 4.9%	7
Peroni Libera 0%	4

BUBBLES

		125ml
NV	La Cavea Prosecco - Italy	10
NV	Laurent Perrier La Cuvee Brut - France	19
NV	Laurent Perrier La Cuvee Rose Brut - France	27

WHITE

		175ml
2018	La Raia Gavi 'Riserva della Madonnina' - Piedmont, Italy	13
2020	Little Beauty Sauvignon Blanc - Marlborough, New Zealand	15
2019	Les Cadoles Chardonnay - Macon, France	17
2018	Guido Marsella - Fiano, Campania	18

ROSÉ

		175ml
2020	Chateau D' Eclans Whispering Angel - Provence, France	15

RED

		175ml
2016	Alberto Loi - Cannonau, Sardinia, Italy	13
2017	Chateau du Moulin Rouge - Bordeaux, France	12
2000	Bodega Urbina Seleccion - Tempranillo, Rioja, Spain	17
2014	Meroni Vapolicella Superiore - Veneto, Italy	19

Please kindly allow us a bit more time for the service. A discretionary 12.5% service charge will be added to your bill.

Please inform our team if you have any allergies we need to be aware of. Vintage and availability subject to change.

LOUNGE BAR MENU

SUSHI & SASHIMI

Selection Six Nigiri 36

Salmon, Tuna, Hamachi,
Scallop, Seabass, Otoro

Selection Six Sashimi 32

Salmon, Tuna, Hamachi,
Scallop, Seabass, Otoro

Kagoshima Wagyu Tartar 32

Sudachi, freshly grated wasabi,
myoga and anchovy dressing

Oita Hamachi Sashimi 21

Served with fresh pink grapefruit
and tozazu

MAKI ROLLS

Spicy Tuna 13.5

Tuna, cucumber, avocado,
tobiko and spicy miso

Salmon Avocado 14.5

Salmon, yuzu miso, smoked
mouli, ikura, avocado

Spider Roll 15.5

Soft shell crab, shiso, cucumber,
avocado, tobiko, chilli

Vegan roll 11.5

Avocado, cucumber, yamagobo,
endive, spicy miso

WARM SNACKS

Quail Karaage 17.5

Yuzu mayo and sancho salt

Lobster Tempura 27

Spicy mayo and tendashi sauce

Grilled Nasu 18

Yuzu truffle miso, nashi pear and pecans

Vegetable Tempura 14

Tendashi sauce

ROBATA

Miso Black Cod 42

house pickles

Kagoshima Wagyu 90

100g